



Herb Omelet with Crunchy Red Cabbage

🕒 30–35 Min   

Preparation

- 1 First prepare the red cabbage. Finely slice the red cabbage and toss well for a few minutes with salt and sugar. Then strain. Now add the vinegar and oil and season with salt and pepper to taste. Allow to infuse.
- 2 Now prepare the herb omelet. Put the flour into a bowl. Separate the egg yolk and egg white and mix the yolk with the milk and a little salt. Then stir in the flour and herbs.
- 3 Allow the batter to rest briefly so that the herbs are able to release their full flavor. Meanwhile, beat the egg white into stiff peaks and fold into the batter.
- 4 Heat some oil in a pan and add a ladle of the batter per omelet. Distribute the batter evenly and cook until golden brown on both sides.
- 5 Once ready, plate the omelet up and cover with the red cabbage. Fold or serve open, whichever you prefer.

Ingredients 4 Portions

♦ = Kotányi Produkte

For the omelet

125 g	Flour
3 pcs.	Eggs, large
200 ml	Milk
2 tbsp.	Oil
1 tsp.	♦ Dill Fronds, Chopped
1 tsp.	♦ Parsley, Chopped
1 tsp.	♦ Rosemary, Chopped

For the filling

300 g	Red cabbage
30 ml	Olive oil
2 tbsp.	White wine vinegar
1 tbsp.	Caster sugar
1 pinch	♦ Sea Salt, Coarse
1 pinch	♦ Pepper Rainbow, Whole

